COOKING COMICALLY

HAVE THE DREADED FRUIT CAKE
OR AS I LIKE TO CALL IT "THE CANDY CORN OF CHRISTMAS"
OBVIOUSLY THIS IS WHAT YOU SHOULD BE HAVING THE LEAST OF
DOWN HERE WE HAVE THE USUAL SUSPECTS; COOKIES AND CANDY CANES
THEY'RE TO BE CONSUMED IN MODERATE AMOUNTS

AND AT THE BOTTOM IS OUR MAIN SOURCE OF NUTRITION IN DECEMBER
CHOCOLATE
AND BOY DO I HAVE THE TREAT FOR YOU...
IT'S GOT TWO KINDS OF CHOCOLATE, IT'S GOT SUGAR, IT'S GOT BROWN SUGAR, IT'S GOT POWDERED SUGAR, IT'S GOT FIGURATIVE SUGAR!

THAT'S RIGHT, IT'S...

SERVES: 16

DOUBLE DECKER

CHOCOLATE PEANUTBUTTER FUDGE

DIFFICULTY

THROWING YOUR DIET OUT OF THE WINDOW

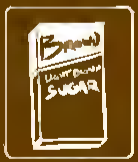
BY TRIER CAMPS

MAKE THAT LIST

THE PEANUTBUTTER FUDGE

Butter
¼ Cup 60g

Milk
¼ Cup 60ml



Brown Sugar (packed)
1 Cup 215g

Peanut Butter
½ Cup 130g

Vanilla

1 Tsp 4ml

Powdered Sugar

2 Cups 250g

THE CHOCOLATE FUDGE

Marshmallow Creme

3½ oz 100g

Butter

2 Tbsp 30g

Sugar

¾ Cup 170g

Evaporated Milk

¼ Cup 60ml

Salt

½ Tsp 4g

Milk Chocolate Chips

1 Cup 170g

Semi-Sweet Chocolate Chips

½ Cup 85g

Vanilla

1 Tsp 4ml

TO BEGIN

LINE A 9x9 PAN WITH TIN FOIL

Powdered Sugar

2 Cups 250g

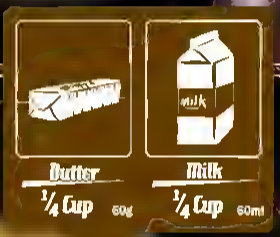
THEN THROW THE POWDERED SUGAR IN A BOWL AND SET ASIDE

Butter

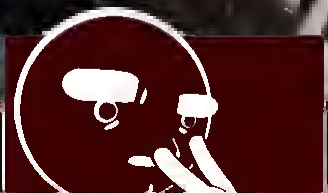
¼ Cup

PLACE A POT

ON MEDIUM HEAT AND MELT YOUR BUTTER



ONCE IT'S MELTED TOSS IN THE BROWN SUGAR AND MILK AND BRING TO A BOIL



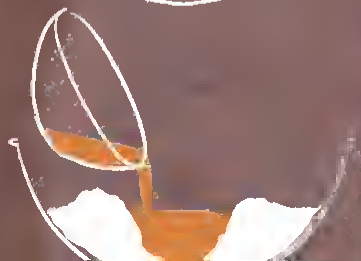
KEEP AND EYE ON IT AND STIR OFTEN

AFTER IT HAS BOILED FOR ABOUT 2 MINUTES REMOVE IT FROM HEAT
SMOOTH
Vanilla
1 Tsp 4ml
Peanut Butter
½ Cup 130g
ADD IN THE PEANUT BUTTER AND VANILLA AND MIX

UNTIL OH SO SMOOTH

THEN

MAKE A WELL IN YOUR POWDERED SUGAR



POUR THE PEANUTBUTTER MIXTURE INTO THE WELL

MOVE POWDERED SUGAR FROM THE EDGES OVER TOP OF THE PEANUTBUTTER MIXTURE AND CONITNUE MIXING

UNTIL FUDGE

SPREAD THE FUDGE AS EVENLY AS YOU CAN IN THE BOTTOM

SOME PEOPLE MIGHT STOP HERE WITH JUST THE ONE FUDGE

IF YOU THINK THAT'S SOMETHING I'D DO YOU HAVEN'T BEEN READING VERY LONG...

ON TO FUDGE #2

Marshmallow Creme

3½ oz 100g

Butter

2 Tbsp 30g

Sugar

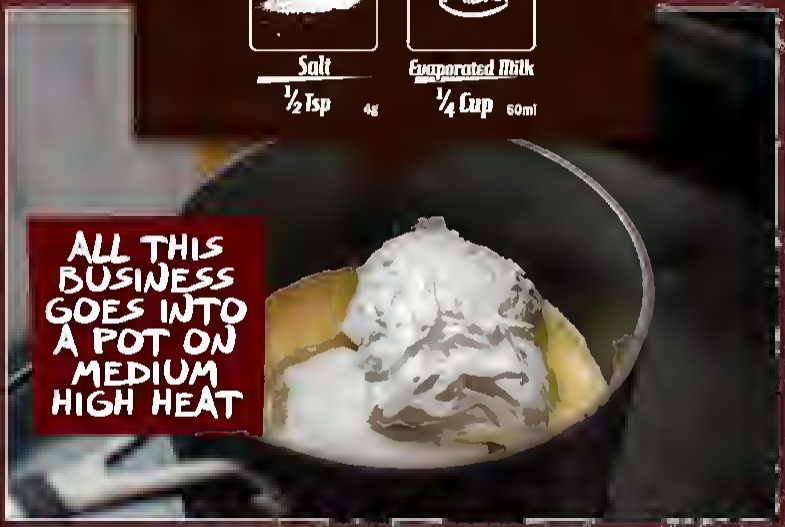
¾ Cup 170g

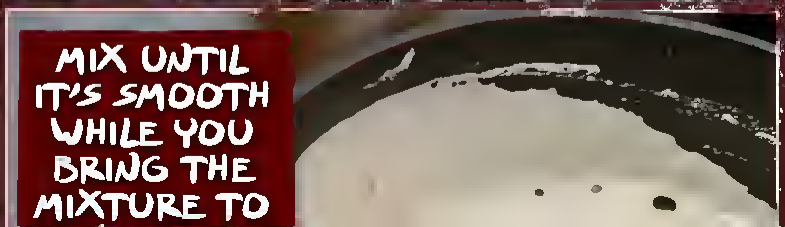
Salt

½ Tsp 4g

Evaporated Milk

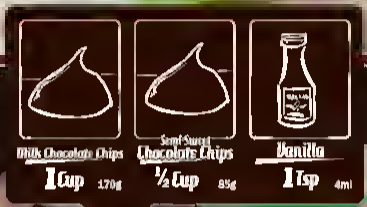
¼ Cup 60ml





A BOIL

BOIL FOR 5 MINUTES AND DO NOT STOP STIRRING



AFTER 5 MINUTES REMOVE THE POT FROM HEAT AND IMMEDIATELY DUMP IN THE CHOCOLATE CHIPS AND VANILLA

STIR UNTIL THE CHOCOLATE

CHIPS HAVE COMPLETELY MELTED AND YOU'VE GOT A NICE CREAMY FUDGE
SPREAD THE CHOCOLATE FUDGE EVENLY OVER THE CHILLED PEANUTBUTTER FUDGE

AND POP IT BACK IN THE FRIDGE TO CHILL FOR ABOUT 2 HOURS

START A WHOLE NEW JOURNEY
OF BANGING YOUR HEAD ON THE KEYBOARD...

CHOP THE FUDGE INTO

THE NOTES

- If you only want one of these fudges instead of both simply double either recipe, they are both delicious.

- Feel free to throw in any nuts you like.

- The game in the screenshot is DOTA 2. I haven't

ACTUALLY PLAYED IN A WHILE, BUT THEY JUST RELEASED THE LARGEST UPDATE TO THE GAME IN YEARS AND IT MIGHT GOOD TIME TO GIVE IT A LOOK. HOWEVER, BE WARNED: IT HAS THE HIGHEST LEARNING CURVE OF ANY GAME I'VE EVER PLAYED. I RECOMMEND PLAYING IT WITH PATIENT FRIENDS WHO ALREADY KNOW THE GAME.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

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